

Ingredients (Serves 4)

6 x button mushrooms per person
Tablespoon of olive oil
Garlic puree
Chilli flakes
2 x slices of wholemeal bread per person
Ground cumin
Tablespoon of crème fraiche
Squeeze of lemon
Ground black pepper

PREP

Scrape mushrooms clean (but not under water as mushrooms contain water and would lose their flavour) and slice into smaller pieces Toast bread.....DONE!

COOK

Add olive oil to frying pan
Add mushrooms with garlic puree (not too much!) until browned but not burnt!
Add the other ingredients to taste
At the end, add the crème fraiche, stir and remove from heat at once.....DONE!

TRY

Cut the toast into shapes so it looks more fun and appealing to the eyes and stack on the plate
Pour mushrooms over the stack
.....that must have taken you all of 5 minutes!